

Growing Herbs

Herbs can add a fragrant dimension to the indoor garden. In addition to their culinary uses, many can be used for crafts projects such as wreaths, flavored vinegars, sachets, etc. You can use herbs at all stages of their lives and you can grow them either under lights or on a windowsill. However, herbs grow slowly compared to vegetables.

You can start all of the herbs listed in the Herb Planting Chart from seed, or from plants purchased at a nursery. Most herbs can also be started from divisions of adult plants (the exceptions to this are basil, coriander, dill, and summer savory, which are annuals). When purchasing seed, look for designated dwarf or mini-varieties.

Although many of the herbs will grow quite large if left to their own devices, you can regulate their growth and encourage bushiness by pinching back (and using) new top growth periodically. You should also pinch back developing flower buds to extend the usable life of the plant.

Herb Planting Chart			
Herb	Days to Germination	Plants Per 6-inch Pot	Depth of Planting (inches)
Basil (annual)	7-10	2-3	1/8
Catnip	5-14	3-4	1/8
Coriander (annual)	10-12	3	1/2
Chives	5-14	20-30	1/4
Dill (annual)	5-10	3-4	1/4
Marjoram	10-16	2-4	1/8
Spearmint	10-16	3-4	1/8
Oregano	8-14	2-4	1/8
Parsley (see page 85)			
Sage	14-21	3-4	1/4
Summer Savory (annual)	14-21	1-2	1/2
Thyme	20-30	4-6	1/8



Some of the herbs listed above as perennial may be annual, depending on the area of the country and the variety of herb.